

# Chicken Quesadilla

**Makes:** 100 servings

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Ingredients	Weight	Measure
Whole grain flour tortilla, 8"		100 each
Fresh green peppers, chopped	1 lb 10 oz	1 qt 1 cup
Fresh onions, chopped	1 lb 2 oz	3 cups
Canned black beans, drained	3 lb 14 oz	3 qt 2 cups (1 No. 10 can)
Canned corn, liquid packed whole kernel, drained	4 lb 2 oz	1 gal 1 ½ qt (1 No. 10 can)
Cooked chicken, diced	9 lb	3 cups
Fresh tomatoes, diced		1/4 cup
Chili powder		2 Tbsp
Ground cumin		1 Tbsp 2 tsp
Onion powder		1 Tbsp 2 tsp
Paprika		1 Tbsp 2 tsp
Reduced fat Monterey		

Reduced fat cheddar cheese, shredded	2 lb 4 oz
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## Directions

1. Line 5 sheet pans (18" x 26" x 1") with parchment paper. Place 10 tortillas side by side on each pan (use a total of 50 tortillas). Reserve for step 5.
2. Combine peppers, onions, black beans, corn and chicken. Heat on medium for 5 minutes.
3. Add tomatoes to vegetable and chicken mixture and drain excess liquid.
4. Add chili powder, cumin, onion powder, and paprika to vegetable mixture.
5. Spoon  $\frac{3}{4}$  cup vegetable/chicken mixture onto each tortilla.
6. Combine shredded cheeses. Sprinkle each tortilla with  $\frac{1}{4}$  cup of cheese mixture.
7. Place remaining tortillas on top, pressing down gently. Spray tortillas with pan release spray to aid browning.
8. Bake until tops are golden brown: Conventional oven: 400°F for 10 minutes Convection oven: 375°F for 7 minutes
9. Allow quesadilla to stand for 5 minutes.
10. Cut each quesadilla in half and serve.